The Calumet Book
of Oven Triumphs!

All your baking can be perfect

Velvet-soft and velvet-fine —every cake

Light, tender, golden brown —every biscuit

WHAT makes a perfect cake? Even rising? Tender brown crust? Delicate flavor and fragrance? All these qualities and one more—the fine, moist, tender texture that is hard to describe by any word except "velvety"!

"Velvety crumb"—that is the expression cake judges use in speaking of the beautiful texture of cakes leavened by Calumet, the Double-Acting Baking Powder.

See it in this close-up picture of a slice of Calumet cake! Then make any cake in this book—cut a slice and feel a crumb between thumb and finger. Soft as velvet! Touch the cut surface. So moist and springy! Now taste a morsel of the cake. Velvet-fine—velvet-smooth!

Every Calumet cake, plain cake or party cake, dark or light or golden-yellow, has this same lovely texture—thanks to Calumet's dependable Double-Action. Use the recipes in this book, following Calumet's thrifty proportion with care, and all your cakes will be perfect—the envy and admiration of your friends!

WHAT makes a perfect biscuit? A little flaky, crusty morsel —and pass the plate often—that's the South's perfect biscuit, while a Yankee biscuit is fluffy and high as your Grandmother's comforter. Westerners like sugar and spice... New Yorkers have a fondness for the old-world flavor of cheese.

But thick or thin, sweet or tangy, the best biscuits the country over are light and tender biscuits—perfectly leavened biscuits.

Calumet, the modern Double-Acting Baking Powder, will show you the way to biscuits light as air, delicately brown and tender. And on pages 19 to 20 are tested Calumet recipes, based on Calumet's marvelously economical proportion, for any type of biscuit you prefer to make and serve.

There is an extra touch of perfection in every quick bread made with Calumet. Muffins are tender, evenly risen, free from humps and from tunnels. Waffles, griddle cakes, cookies, gingerbread, all owe a new quality and sureness to Calumet's Double-Action. Read on and see just how it works!

CALUMET'S DOUBLE-ACTION

What it means to your baking!

Just enough leavening in the mixing bowl

—just enough leavening in the oven

First Action

See Calumet's First Action. It begins in the mixing bowl when you add liquid (milk, water, or eggs) to the dry ingredients. The instant liquid is added, things begin to happen. Thousands of tiny gas bubbles surge through the batter, making it light and spongy and ready for baking. BUT—only part of Calumet's leavening gas is released in the mixing bowl . . .

Second Action

Calumet's Second Action is released by heat. See what happens in the oven. Steadily, evenly, hundreds of new tiny bubbles swell through the batter and continue the leavening. Up! . . . up! . . . they keep raising the batter and hold it high and light. Thanks to these two scientifically balanced actions, Calumet Baking Powder protects your baking from start to finish.

BAKING POWDER is a small part of any given recipe, yet it plays such an important role that it is often called "the biggest little thing in baking". Too much or too little baking powder or baking powder that is not efficient . . . what a lot of baking trouble that can cause! Humped, uneven cakes . . . dry, harsh, coarse-grained cakes . . . even flat failures!

Calumet's two leavening actions are perfectly timed and balanced to give maximum protection and superb quality to all your baking. A little of this Double-Acting Calumet does a superfine job—and this means extra economy for Calumet users. The usual Calumet proportion is 1 level teaspoon per cup of sifted flour. This amount is only one-half to two-thirds the amount recommended for many other baking powders.

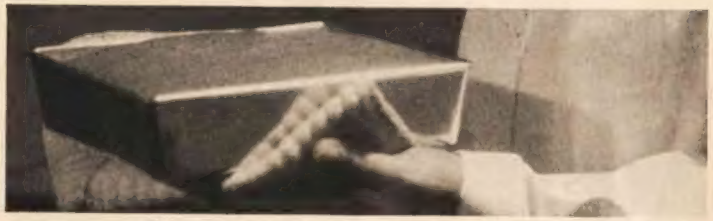
Most of the recipes in this book call for this proportion. In some recipes, however, the number of eggs, the type of flour, or the nature of other ingredients make advisable slightly more or slightly less. But every recipe has been tested again and again and has been carefully built with exactly the right proportions to give you the full advantage of Calumet's Double-Action. Follow these recipes accurately, faithfully, and rejoice in the efficiency and economy of Calumet.

Such a comfort to busy women!

CALUMET BATTERS CAN WAIT

Mix batter . . . wrap tightly

Store in a cold place



Bake when you please . . . without last minute bustle

CAKE BATTER on hand in the icebox! Muffin batter! Cooky dough! Ready to slip into the oven and bake whenever you want them.

Fresh, hot, good things for dinner without the fuss and flurry of last minute mixing! Three or four hot desserts for week-end meals from one batter mixing! No more cake failures because of ringing doorbells and children's demands just when a batter is ready for the oven.

Calumet batters can wait—for moments or for days! This is another wonderful advantage that Calumet's Double-Action brings you. For even when you store cake batter for days, you can count on perfect lightness when you bake it.

If baking is to be delayed only an hour or so, slip the bowl or pan of batter into the refrigerator. To store longer, follow directions below. Turn to page 11 for a large quantity cake recipe that will give you batter for three quick desserts—a real Miracle Cake.

1. Mix Calumet batter, pour in pan; cover tightly, first with a damp cloth, and then with waxed paper. Tie securely.
2. Store batter in a cold place until you are ready to bake. Calumet's second action will be held in reserve until the batter reaches the heat of the oven.
3. Unwrap pans and bake as usual. Results will be perfect—delicately light, tender, fine and velvety in texture. How delightful to serve things fresh-baked—hot—delicious, without one bit of last-minute fuss and flurry . . . thanks to Calumet's remarkable Double-Action.

REMEMBER THESE POINTS

whenever you bake.

Sift flour before measuring —fill cup lightly

Measure baking powder exactly —a level teaspoon

Do be orderly. Plan your baking before you start. Choose your recipe, read it through carefully, understand it clearly. Collect all the ingredients specified, and arrange them in the order called for in the recipe; assemble all the utensils needed on your work table. Cultivate the do-it-right habit.

Do use good ingredients. You can't do first-rate baking with second-rate materials. Use fresh, sweet shortening and eggs of fine quality. Use fine granulated sugar, unless some other kind is called for in your recipe. Remember that baking powder and flour are the most important ingredients in baking. Give yourself the protection and advantages of Calumet, the Double-Acting Baking Powder . . . and of Swans Down Cake Flour, too, whenever the recipe calls for it. It gives to cakes and to certain quick breads a fineness and lightness that you cannot expect from ordinary flour.

Don't use more Calumet than the recipes call for. Calumet's Double-Action gives it extra efficiency—less of its leavening gas is lost from the surface of batters during mixing. Thousands of tests have proved that the small amounts of Calumet Baking Powder specified in these recipes will give you best results. One level teaspoon of Calumet to a cup of sifted flour is the correct proportion for most recipes. In some recipes the nature of the ingredients makes advisable slightly more or slightly less.

THESE ARE BASIC RULES

for surest, best results!

A bit of care brings results in preparing pans

Watch your baking temperatures— finally, test the cake

Do measure all ingredients accurately with standard measuring cups and standard measuring spoons. A standard measuring cup is an accurate half-pint measure—the equivalent of 16 level tablespoons. It is grooved on one side to read ¼, ½, and ¾; on the other, to read ⅓ and ⅔. A standard tablespoon is equivalent to 3 standard teaspoons. Always sift flour once before measuring, and remember that all standard measurements are *level.*

Do mix carefully. Follow exactly the mixing directions given in each recipe. The way you combine and handle your ingredients is important.

Do use the type and size of pans specified in the recipes, and prepare your pans before mixing. A greased paper lining in pans for large butter cakes gives added protection.

Do handle cakes carefully, after baking. Place butter cake and pan on cake rack, for about 5 minutes; then remove from pan, and turn cake, top side up, on rack to finish cooling. For sponge cakes, follow directions given in recipes.

Don't guess about your baking temperatures. If your stove does not have an oven heat regulator, use a portable thermometer. It does not control heat, but it does tell you when to adjust the baking temperature.

See the fine even grain—the velvet-soft texture!

"Velvety crumb" in all your Calumet

BUTTER CAKES

Calumet One-egg Cake

2 cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder
¼ teaspoon salt
4 tablespoons butter or other shortening
1 cup sugar
1 egg, unbeaten
¾ cup milk
1 teaspoon vanilla

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together well. Add egg and beat very thoroughly. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Bake in greased pan, 8 x 8 x 2 inches, in moderate oven (350°F.) 50 minutes. Spread Chocolate Butter Frosting (page 17) on top and sides of cake.

This cake may be baked in two greased 8-inch layer pans in moderate oven (375°F.) 25 minutes.

Orange Dessert Cake

Use recipe for Calumet One-egg Cake (opposite). Add 2 teaspoons grated orange rind to butter before creaming, and ½ cup finely cut raisins to creamed butter-sugar-egg mixture; omit vanilla. Bake in greased 8 x 8 x 2-inch pan in moderate oven (350°F.) 50 minutes. When cake has cooled ½ hour, cover with part of sweetened orange juice, prepared by adding ½ cup sugar to ½ cup juice and stirring until sugar is dissolved. Repeat at intervals until all juice has been used.

Boston Cream Pie

Use recipe for Calumet One-egg Cake (opposite). Bake in two greased 9-inch layer pans in moderate oven (375°F.) 25 minutes. Spread Custard Cream Filling (page 18) between layers. Sift powdered sugar over top.

Chocolate Fudge Cake
(1 egg)

2 cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder
½ teaspoon salt
½ cup butter or other shortening
1 cup sugar
1 egg, well beaten
2 squares Baker's Unsweetened Chocolate, melted
¾ cup milk
1 teaspoon vanilla

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg and beat well; then chocolate and blend. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Bake in greased pan, 8 x 8 x 2 inches, in moderate oven (325°F.) 1 hour, or until done. Spread Fudge Frosting (page 16), or Hungarian Chocolate Frosting (page 18) on top and sides of cake.

Plantation Marble Cake
(2 eggs)

2 cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder
¼ teaspoon salt
½ cup butter or other shortening
1 cup sugar
2 eggs, well beaten
⅔ cup milk
1 teaspoon cinnamon
½ teaspoon cloves
½ teaspoon nutmeg
2 tablespoons molasses

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs; then flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Divide batter into two parts. To one part, add spices and molasses. Put by tablespoons into greased loaf pan, 8 x 4 x 3 inches, alternating light and dark mixtures. Bake in moderate oven (350°F.) 1 hour and 15 minutes, or until done. Spread Butter Frosting (page 17) on top and sides of cake.

Louisiana Spice Cake
(2 eggs)

2 cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder
¼ teaspoon salt
½ teaspoon ginger
1½ teaspoons cinnamon
¾ teaspoon cloves
¾ teaspoon nutmeg
½ cup butter or other shortening
1 cup sugar
2 eggs, well beaten
3 tablespoons molasses
7 tablespoons cold coffee

Sift flour once, measure, add baking powder, salt, and spices, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs and beat well; then molasses and blend. Add flour, alternately with coffee, a small amount at a time. Beat after each addition until smooth. Bake in two greased 9-inch layer pans in moderate oven (375°F.) 25 minutes, or until done. Spread Butter Frosting (page 17) between layers and on top of cake.

Patty's Birthday Cake
(2 egg whites)

2 cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder
¼ teaspoon salt
4 tablespoons butter or other shortening
1 cup sugar
2 egg whites, unbeaten
¾ cup milk
¼ teaspoon vanilla
¼ teaspoon almond extract

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together well. Add egg whites, one at a time, beating very thoroughly after each addition. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add flavoring. Bake in greased pan, 8 x 8 x 2 inches, in moderate oven (350°F.) 50 minutes. Spread Seven Minute Frosting (page 16) on top and sides of cake; sprinkle with Baker's Coconut, Southern Style, tinted a delicate pink. Insert tiny pink candles in frosted cake.

Favorite Chocolate Layer Cake

(2 eggs)

2¼ cups sifted Swans Down Cake Flour
2¼ teaspoons Calumet Baking Powder
¼ teaspoon salt
½ cup butter or other shortening
1 cup sugar
2 eggs, well beaten
¾ cup milk
1 teaspoon vanilla

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs and beat well. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Bake in two greased 9-inch layer pans in moderate oven (375°F.) 25 minutes. Spread Fudge Frosting (page 16) between layers and on top and sides of cake.

Favorite Cup Cakes

Use recipe for Favorite Chocolate Layer Cake (above). Turn the batter into greased cup-cake pans, filling them ⅔ full; bake in moderate oven (375°F.) 20 minutes, or until done. Cover with Chocolate Wonder Frosting (page 17), or Burnt Sugar Frosting (page 16). Makes 2 dozen cakes.

Busy Day Cake

(3 eggs)

3 cups sifted Swans Down Cake Flour
4 teaspoons Calumet Baking Powder
¼ teaspoon salt
1⅓ cups sugar
½ cup softened butter or other shortening
3 eggs, well beaten
1¼ cups milk
1 teaspoon vanilla

Sift flour once, measure, add baking powder, salt, and sugar, and sift together three times. Add butter. Combine eggs, milk, and vanilla, and add to flour mixture, stirring until all flour is dampened. Then beat vigorously 1 minute. Bake in three greased 9-inch layer pans in moderate oven (375°F.) 25 minutes. Spread Orange Butter Frosting (page 17) between layers and on top of cake.

Coconut Layer Cake

(3 eggs)

2 cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder
½ teaspoon salt
⅔ cup butter or other shortening
1 cup sugar
3 egg yolks, well beaten
⅓ cup milk
1 teaspoon vanilla
3 egg whites, stiffly beaten
1 can Baker's Coconut, Southern Style

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg yolks; then flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla and fold in egg whites. Bake in two greased 9-inch layer pans in moderate oven (375°F.) 25 to 30 minutes. Spread Seven Minute Frosting (page 16) between layers and on top and sides of cake. Sprinkle each layer and outside of cake with coconut while frosting is still soft.

Prize Devil's Food Cake

(3 eggs)

2 cups sifted Swans Down Cake Flour
2¾ teaspoons Calumet Baking Powder
¼ teaspoon salt
⅔ cup butter or other shortening
1½ cups sugar
3 eggs, well beaten
3 squares Baker's Unsweetened Chocolate, melted
¾ cup milk
1 teaspoon vanilla

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs and beat well; then chocolate and beat until smooth. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Bake in two greased 9-inch layer pans in moderate oven (350°F.) 35 minutes, or until done. Spread Seven Minute Frosting (page 16) between layers and on top and sides of cake.

Burnt Sugar Cake

(3 eggs)

½ cup sugar
¼ cup hot water

3 cups sifted Swans Down Cake Flour
3 teaspoons Calumet Baking Powder
½ teaspoon salt
½ cup butter or other shortening
1½ cups sugar
3 egg yolks, well beaten
1 cup water
1 teaspoon vanilla
2 tablespoons caramelized sugar syrup
3 egg whites, stiffly beaten

To make caramelized sugar syrup, place ½ cup sugar in skillet over medium flame and stir constantly until melted and quite dark. Remove from fire, add ¼ cup hot water, stir until dissolved. Cool.

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg yolks and beat well. Add flour, alternately with water, a small amount at a time. Beat after each addition until smooth. Add vanilla. Add 2 tablespoons caramelized sugar syrup and blend. Fold in egg whites. Bake in two greased 9-inch layer pans in moderate oven (375°F.) 25 to 30 minutes, or until done. Spread Burnt Sugar Frosting (page 16), made with remaining caramelized sugar syrup, between layers and on top and sides of cake.

Pineapple Upside Down Cake

Use recipe for Apricot Upside Down Cake (opposite), substituting 4 slices canned pineapple for apricots, and adding 1 cup slightly broken pecan meats. Arrange pineapple slices on butter-sugar mixture covering bottom of 8 x 8 x 2-inch pan, and sprinkle pecan meats over top. Turn batter over contents of pan, and bake in moderate oven (350°F.) 50 minutes, or until done. Serve upside down on dish with pineapple and nuts on top. Serve warm. Garnish with whipped cream and additional nuts, if desired. Cut in wedges.

Lady Baltimore Cake

(3 egg whites)

3 cups sifted Swans Down Cake Flour
3 teaspoons Calumet Baking Powder
¾ teaspoon salt
½ cup butter or other shortening
1½ cups sugar
½ cup milk
½ cup water
1 teaspoon vanilla
¼ teaspoon almond extract
3 egg whites, stiffly beaten

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add flour, alternately with liquid, a small amount at a time. Beat after each addition until smooth. Add flavoring; fold in egg whites. Bake in two greased 9-inch layer pans in moderate oven (375° F.) 20 minutes. Spread Lady Baltimore Filling (page 17) between layers, and Frosting over cake.

Apricot Upside Down Cake

(1 egg)

1¼ cups sifted Swans Down Cake Flour
1¼ teaspoons Calumet Baking Powder
¼ teaspoon salt
4 tablespoons butter or other shortening
¾ cup granulated sugar
1 egg, well beaten
½ cup milk
1 teaspoon vanilla

4 tablespoons butter
½ cup brown sugar, firmly packed
12 cooked apricots

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together well. Add egg and beat very thoroughly. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla.

Melt 4 tablespoons butter in 8 x 8 x 2-inch pan or 8-inch skillet, over low flame. Add brown sugar; stir until melted. On this arrange apricots, cut-side up. Turn batter over contents of pan. Bake in moderate oven (350°F.) 50 minutes, or until done. Loosen cake from sides and bottom. Serve upside down with apricots on top.

Chocolate Ribbon Cake

(2 eggs and 2 egg yolks)

- 3 cups sifted Swans Down Cake Flour
- 3 teaspoons Calumet Baking Powder
- ½ teaspoon salt
- ⅔ cup butter or other shortening
- 1½ cups sugar
- 2 eggs and 2 egg yolks, well beaten
- 1 cup milk
- 1 teaspoon vanilla
- 3 squares Baker's Unsweetened Chocolate, melted and cooled
- 2 tablespoons sugar
- ¼ cup hot water
- ½ teaspoon soda
- 2 tablespoons butter

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly add sugar gradually, and cream together until light and fluffy. Add eggs and beat well. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Combine chocolate, sugar, water, soda, and butter, and mix well. Cool slightly. Turn a generous one-third of batter into greased 9-inch layer pan. Add chocolate mixture to remaining batter, stirring until thoroughly blended; turn into two greased 9-inch layer pans. Bake in moderate oven (375° F.) 30 minutes, or until done. Spread raspberry jam between layers, arranging light layer between dark ones; cover cake with Seven Minute Frosting (page 16).

Hungarian Cream Cake

(2 eggs)

- 2 cups sifted Swans Down Cake Flour
- 2 teaspoons Calumet Baking Powder
- ½ teaspoon salt
- 1 cup sugar
- 2 eggs, well beaten
- 1¼ cups heavy cream
- 1 teaspoon vanilla

Sift flour once, measure, add baking powder and salt, and sift together three times. Add sugar gradually to eggs, and beat well. Add flour, alternately with cream, beating after each addition until smooth. Add vanilla. Bake in greased pan, 8 x 8 x 2 inches, in moderate oven (350°F.) 50 minutes. Spread with Hungarian Chocolate Frosting (page 18).

Economical Gold Cake

(3 egg yolks)

- 2 cups sifted Swans Down Cake Flour
- 2 teaspoons Calumet Baking Powder
- ½ cup butter or other shortening
- 1 cup sugar
- 3 egg yolks, beaten until thick and lemon-colored
- ¾ cup milk
- 1 teaspoon vanilla, or
- ½ teaspoon orange extract

Sift flour once, measure, add baking powder, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg yolks and beat well. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add flavoring. Beat well. Bake in two greased 9-inch layer pans in moderate oven (375°F.) 25 to 30 minutes. Spread Lemon Coconut Filling (page 18) between layers and Snowy Lemon Frosting (page 17) on top and sides of cake. Sprinkle Baker's Coconut, Southern Style, over cake.

This cake may be baked in greased pan, 8 x 8 x 2 inches, in moderate oven (350°F.) 50 minutes, or until done; or in greased cup-cake pans in moderate oven (375°F.) 20 minutes, or until done. Makes 3 dozen small cup cakes.

Silver Cake

(4 egg whites)

- 3 cups sifted Swans Down Cake Flour
- 3 teaspoons Calumet Baking Powder
- ½ cup butter or other shortening
- 1½ cups sugar
- 1 cup milk
- ½ teaspoon lemon extract
- 4 egg whites, stiffly beaten

Sift flour once, measure, add baking powder, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add lemon extract. Fold in egg whites; bake in two greased 9-inch layer pans in moderate oven (375°F.) 25 to 30 minutes. Spread Snowy Lemon Frosting (page 17) between layers and on top and sides of cake.

Miracle Cake

(4 eggs)

- 4⅔ cups sifted Swans Down Cake Flour
- 4½ teaspoons Calumet Baking Powder
- ½ teaspoon salt
- 1 cup butter or other shortening
- 2 cups sugar
- 4 eggs, well beaten
- 1½ cups milk
- 2 teaspoons vanilla

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs and mix well. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Divide batter into pans for storing and baking in the three ways suggested below.

Orange Layer Cake. Turn about ⅓ of Miracle Cake batter into two greased 8-inch layer pans. Cover closely with a damp cloth, then with waxed paper; tie securely, and store in refrigerator until cake is to be baked. Bake in moderate oven (375°F.) 25 minutes, or until done. Cool. Spread Orange Butter Frosting (page 17) between layers and on top and sides of cake.

Favorite Jam Squares. Turn about ⅓ of Miracle Cake batter into greased pan, 8 x 8 x 2 inches, cover closely with damp cloth, then with waxed paper; tie securely, and store in refrigerator until cake is to be baked. Bake in moderate oven (350°F.) 50 minutes, or until done. Cool. Top with ½ cup of any favorite jam folded into ½ cup cream, whipped. Cut in squares for serving.

Currant Cup Cakes. Turn about ⅓ of Miracle Cake batter into greased cup-cake pans, filling them ⅔ full. Sprinkle currants or seedless raisins over tops of cakes. Cover closely with damp cloth, then waxed paper; tie securely, and store in the refrigerator until cakes are to be baked. Bake in moderate oven (375°F.) 20 minutes, or until done. Makes 16 large or 24 medium cup cakes.

Fruit Cake

(10 eggs)

- 1 pound (4½ cups) sifted Swans Down Cake Flour
- 1 teaspoon Calumet Baking Powder
- ½ teaspoon cloves
- ½ teaspoon cinnamon
- ½ teaspoon mace
- 1 pound butter or other shortening
- 1 pound brown sugar
- 10 eggs, well beaten
- ½ pound candied cherries
- ½ pound candied pineapple
- 1 pound dates, seeded and sliced
- 1 pound raisins
- 1 pound currants
- ½ pound citron, thinly sliced
- ½ pound candied orange and lemon peel
- ½ pound nut meats, chopped
- 1 cup honey
- 1 cup molasses
- ½ cup cider

Sift flour once, measure, add baking powder and spices, and sift together three times. Cream shortening thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, fruits, peel, nuts, honey, molasses, and cider. Add flour gradually. Turn into four 8 x 8 x 2-inch pans which have been greased, lined with heavy paper, and again greased. Bake in slow oven (250°F.) 3 to 3½ hours. Makes 10 pounds fruit cake.

Gingerbread

(1 egg)

- 2 cups sifted Swans Down Cake Flour
- 2 teaspoons Calumet Baking Powder
- ¼ teaspoon soda
- 2 teaspoons ginger
- 1 teaspoon cinnamon
- ½ teaspoon salt
- ⅓ cup butter or other shortening
- ½ cup sugar
- 1 egg, well beaten
- ⅔ cup molasses
- ¾ cup sour milk or buttermilk

Sift flour once, measure, add baking powder, soda, spices, and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg and molasses; then flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Bake in greased pan, 8 x 8 x 2 inches, in moderate oven (350°F.) 50 minutes, or until done.

Sponge cakes are ideal cakes for children

Thank Calumet for delicious and thrifty

SPONGE CAKES

Hot Milk Sponge Cake

(3 eggs)

1 cup sifted Swans Down Cake Flour
1 teaspoon Calumet Baking Powder
3 eggs
1 cup sugar
2 teaspoons lemon juice
6 tablespoons hot milk

Sift flour once, measure, add baking powder, and sift together three times. Beat eggs until very thick and light and nearly white (10 minutes). Add sugar gradually, beating constantly. Add lemon juice. Fold in flour, a small amount at a time. Add milk, mixing quickly until batter is smooth. Turn at once into ungreased tube pan and bake in moderate oven (350°F.) 35 minutes, or until done. Remove from oven and invert pan 1 hour, or until cold. This mixture may be baked in two lightly greased 8 x 8 x 2-inch pans in moderate oven (350°F.) 25 minutes, or in 12 x 8 x 3-inch pan in moderate oven (350° F.) 30 minutes.

Old-fashioned Jelly Roll

(4 eggs)

¾ cup sifted Swans Down Cake Flour
¾ teaspoon Calumet Baking Powder
¼ teaspoon salt
4 eggs
¾ cup sifted sugar
1 teaspoon vanilla
1 cup jelly (any flavor)

Sift flour once; measure. Combine baking powder, salt, and eggs in bowl. Place over smaller bowl of hot water and beat with rotary egg beater, adding sugar gradually until mixture becomes thick and light-colored. Remove bowl from hot water. Fold in flour and vanilla. Turn into 15 x 10-inch pan which has been greased, lined with paper to within ½ inch of edge, and again greased. Bake in hot oven (400°F.) 13 minutes. Quickly cut off crisp edges of cake. Turn from pan at once on cloth covered with powdered sugar. Remove paper. Spread with jelly and roll. Wrap in cloth and cool on rack.

Orange Sponge Cake

(2 eggs and 1 egg yolk)

1¼ cups sifted Swans Down Cake Flour
1¼ teaspoons Calumet Baking Powder
¼ teaspoon salt
1 cup sugar
1 tablespoon grated orange rind
2 eggs and 1 egg yolk
¼ cup orange juice
¼ cup water

Sift flour once, measure, add baking powder and salt, and sift together three times. Add ½ cup sugar and orange rind to eggs, and beat with rotary egg beater until thick and lemon-colored; add remaining sugar gradually, beating very thoroughly; then add orange juice and water. Add flour gradually, beating with rotary egg beater until smooth. Bake in ungreased tube pan, in moderate oven (350°F.) 55 minutes, or until done. Remove from oven and invert pan 1 hour, or until cold.

Chocolate Sponge Layer Cake

(4 eggs)

4 squares Baker's Unsweetened Chocolate
½ cup sugar
1 cup milk
1 teaspoon vanilla

1¼ cups sifted Swans Down Cake Flour
2¼ teaspoons Calumet Baking Powder
½ teaspoon salt
1 cup sugar
2 tablespoons water
4 egg yolks
4 egg whites, stiffly beaten

Add chocolate and sugar to milk in double boiler, and cook 10 minutes, stirring constantly. Cool, stirring occasionally. Add vanilla.

Sift flour once, measure, add baking powder, salt, and ½ cup sugar, and sift three times. Add water to egg yolks and beat with rotary egg beater until thick and lemon-colored. Add ½ cup sugar gradually, beating until very thick —about 5 minutes. Fold in flour, alternately with chocolate mixture, ½ at a time, adding chocolate mixture last; then fold in egg whites. Turn into two slightly greased 9-inch layer pans. Bake in moderate oven (350°F.) 30 minutes, or until done. Spread with Chocolate Butter Frosting (page 17).

Chocolate Sponge Roll

(4 eggs)

6 tablespoons sifted Swans Down Cake Flour
½ teaspoon Calumet Baking Powder
¼ teaspoon salt
¾ cup sifted sugar
4 egg whites, stiffly beaten
4 egg yolks, beaten until thick and lemon-colored
1 teaspoon vanilla
2 squares Baker's Unsweetened Chocolate, melted

Sift flour once, measure, add baking powder and salt, and sift together three times. Fold sugar gradually into egg whites. Fold in egg yolks and vanilla. Fold in flour gradually. Then beat in chocolate, gently but thoroughly. Turn into 15 x 10-inch pan which has been greased, lined with paper to within ½ inch of edge, and again greased. Bake in hot oven (400°F.) 13 minutes, or until done. Quickly cut off crisp edges of cake. Turn from pan at once on cloth covered with powdered sugar. Remove paper. Spread Seven Minute Frosting (page 16) over cake and roll. Wrap in cloth and cool on rack. Cover with chocolate coating, made by adding 1 teaspoon melted butter to 1 square Baker's Unsweetened Chocolate, melted, and stirring to blend.

Fruited Sponge Torte

(3 eggs)

1 cup sifted Swans Down Cake Flour
1 teaspoon Calumet Baking Powder
1 cup coarsely cut dates
1 cup broken walnut meats
1 cup sugar
1 teaspoon vanilla
3 egg yolks, well beaten
3 egg whites, stiffly beaten

Sift flour once, measure, add baking powder, and sift together three times. Add dates and nuts. Add sugar and vanilla to egg yolks, mixing thoroughly. Fold in flour mixture, then egg whites. Bake in two greased 9-inch layer pans in moderate oven (350°F.) 30 minutes, or until done. Serve whipped cream between layers and on top of cake. Garnish with additional walnut meats, if desired.

Chopped, blanched almonds may be substituted for walnut meats in this recipe, if desired.

Store soft cookies and crisp cookies separately

Calumet does wonders for favorite

COOKIES

Calumet Sugar Cookies

2¼ cups sifted flour
1½ teaspoons Calumet Baking Powder
¼ teaspoon salt
½ teaspoon nutmeg
1½ teaspoons grated lemon rind
½ cup butter or other shortening
1 cup sugar
2 eggs, well beaten
1 tablespoon rich milk or cream

Sift flour once, measure, add baking powder, salt, and nutmeg, and sift again. Add lemon rind to butter and cream thoroughly. Add sugar gradually, and cream together until light and fluffy. Add eggs and cream, and beat thoroughly; then add flour gradually, mixing well. Chill until firm enough to roll. Roll ⅛ inch thick on slightly floured board. Cut with floured 3½-inch cutter and sprinkle with sugar. Bake on ungreased baking sheet in hot oven (400°F.) 10 minutes, or until done. Makes 3 dozen cookies. Cookies may be cut in fancy shapes and frosted.

Vanilla Nut Ice Box Cookies

2 cups sifted flour
1½ teaspoons Calumet Baking Powder
⅛ teaspoon salt
½ cup butter or other shortening
1 cup granulated sugar
¼ cup brown sugar, firmly packed
1 egg, well beaten
1 cup chopped nut meats
1½ teaspoons vanilla

Sift flour once, measure, add baking powder and salt, and sift again. Cream butter and add sugars gradually, creaming thoroughly; add egg, nuts, and vanilla, and beat well. Add flour gradually, mixing well after each addition. Shape into rolls, 1½ inches in diameter, and roll in waxed paper. Chill overnight, or until firm enough to slice. Cut in ⅛-inch slices; bake on ungreased baking sheet in hot oven (435°F.) 5 minutes, or until done. Makes about 3½ dozen cookies. (This dough may be stored in refrigerator for several days, if carefully wrapped.)

Bran Drop Cookies

1½ cups sifted flour
2 teaspoons Calumet Baking Powder
½ teaspoon salt
½ cup butter or other shortening
¾ cup brown sugar, firmly packed
2 eggs, well beaten
½ teaspoon almond extract
½ teaspoon vanilla
1 cup broken nut meats
1 cup raisins
1 cup Post's Whole Bran or Post's 40% Bran Flakes

Sift flour once, measure, add baking powder and salt, and sift again. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs and beat well; then flour, flavoring, nuts, and raisins, and mix well. Add bran and blend. Drop on greased baking sheet. Bake in hot oven (400°F.) 10 minutes. Makes 4 dozen cookies.

Brownies

⅔ cup sifted flour
½ teaspoon Calumet Baking Powder
¼ teaspoon salt
6½ tablespoons butter or other shortening
2 squares Baker's Unsweetened Chocolate, melted
1 cup sugar
2 eggs, well beaten
1 teaspoon vanilla
½ cup broken walnut meats

Sift flour once, measure, add baking powder and salt, and sift again. Add butter to chocolate and blend. Combine sugar and eggs; add the chocolate mixture, beating thoroughly; then add flour, vanilla, and nuts. Bake in greased pan, 8 x 8 x 2 inches, in moderate oven (350°F.) 35 minutes. Cut in squares before removing from pan. Makes 2 dozen.

Chocolate Indians

Follow the recipe for Brownies (above), using 3 eggs, and reducing vanilla to ½ teaspoon. Toast walnut meats, and add ½ cup finely cut dates. Bake in two greased pans, 8 x 8 x 2 inches, in moderate oven (350°F.) 35 minutes. Cut in squares before removing from pan. Makes 4 dozen.

Coconut Vanities

2 cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder
¼ teaspoon salt
3 teaspoons grated orange rind
4 tablespoons butter or other shortening
1 cup sugar
1 egg, unbeaten
¼ cup milk
½ cup orange juice

4 tablespoons sugar
1 egg white, stiffly beaten
½ can Baker's Coconut, Southern Style

Sift flour once, measure, add baking powder and salt, and sift together three times. Add orange rind to butter and cream thoroughly. Add sugar gradually and cream together well. Add egg and beat very thoroughly. Add flour, alternately with milk and orange juice, a small amount at a time. Beat after each addition until smooth. Turn into greased pan, 15 x 10 inches. Cover with thin layer of meringue made by beating sugar into egg white. Sprinkle with coconut. Bake in moderate oven (350° F.) 25 minutes. Cool. Cut in diamond-shaped pieces. Makes 2 dozen vanities.

Hermits

2 cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder
¼ teaspoon salt
¾ teaspoon nutmeg
1 teaspoon cinnamon
1 teaspoon mace
½ cup butter or other shortening
½ cup brown sugar, firmly packed
½ cup granulated sugar
2 eggs, well beaten
2 cups raisins
½ cup broken nut meats

Sift flour once, measure, add baking powder, salt, and spices, and sift together three times. Cream butter thoroughly, add sugars gradually, creaming until light and fluffy. Add eggs and beat thoroughly; then raisins and nuts and mix well. Add flour gradually, mixing well. Drop from teaspoon on greased baking sheet and bake in moderate oven (350°F.) 15 minutes. Makes 4½ dozen hermits.

English walnuts, black walnuts, or pecans may be used, if desired.

Good frosting is the crowning glory of the cake

Festive, dependable, easy-to-make

FROSTINGS • FILLINGS • SAUCES

Fudge Frosting

3 squares Baker's Unsweetened Chocolate
1½ cups milk
3 cups sugar
Dash of salt
3 tablespoons light corn syrup
3 tablespoons butter
1½ teaspoons vanilla

Add chocolate to milk and place over low flame. Cook until mixture is smooth and blended, stirring constantly. Add sugar, salt, and corn syrup; stir until sugar is dissolved and mixture boils. Continue boiling, without stirring, until a small amount of mixture forms a very soft ball in cold water (232° F.). Remove from fire. Add butter and vanilla. Cool to lukewarm (110°F.). Beat until of right consistency to spread. If necessary, place over hot water to keep soft while spreading. Makes enough frosting to cover tops and sides of two 9-inch layers, or top and sides of 8 x 8 x 2-inch cake.

Seven Minute Frosting

2 egg whites, unbeaten
1½ cups sugar
5 tablespoons water
1½ teaspoons light corn syrup
1 teaspoon vanilla

Combine egg whites, sugar, water, and corn syrup in top of double boiler, beating with rotary egg beater until thoroughly mixed. Place over rapidly boiling water, beat constantly with rotary egg beater, and cook 7 minutes, or until frosting will stand in peaks. Remove from boiling water; add vanilla and beat until thick enough to spread. Makes enough frosting to cover tops and sides of two 9-inch layers, or top and sides of 8 x 8 x 2-inch cake (generously).

Burnt Sugar Frosting

Use the recipe for Seven Minute Frosting (above), substituting 2 tablespoons caramelized sugar syrup (page 9) for vanilla.

Snowy Lemon Frosting

Use the recipe for Seven Minute Frosting (page 16). Substitute 2 tablespoons lemon juice for 2 tablespoons water, and omit light corn syrup; and substitute ¼ teaspoon grated lemon rind for vanilla.

Butter Frosting

4 tablespoons butter
2 cups sifted confectioners' sugar
3 tablespoons milk (about)
1 teaspoon vanilla
Dash of salt

Cream butter; add part of sugar gradually, blending after each addition. Add remaining sugar, alternately with milk, until of right consistency to spread. Beat after each addition until smooth. Add vanilla and salt. Makes enough frosting to cover tops of two 9-inch layers, or top and sides of 8 x 8 x 2-inch cake, or 2 dozen cup cakes.

Chocolate Butter Frosting

4 tablespoons butter
2 cups sifted confectioners' sugar
½ teaspoon vanilla
Dash of salt
1½ squares Baker's Unsweetened Chocolate, melted
3 tablespoons milk (about)

Cream butter; add part of sugar gradually, blending after each addition. Add vanilla, salt, and chocolate and mix well. Add remaining sugar, alternately with milk, until of right consistency to spread. Beat after each addition until smooth.

Chocolate Wonder Frosting

3 ounces (1 package) cream cheese
2 to 3 tablespoons milk
2 cups sifted confectioners' sugar
2 squares Baker's Unsweetened Chocolate, melted
Dash of salt

Soften cream cheese with milk. Add sugar, one cup at a time, blending after each addition. Add chocolate and salt and beat until smooth. Makes enough frosting to cover tops of two 8-inch layers. Double recipe to cover tops and sides of two 9-inch layers.

Lady Baltimore Frosting and Filling

1½ cups sugar
½ teaspoon light corn syrup
⅔ cup boiling water
2 egg whites, stiffly beaten
1 teaspoon vanilla
6 figs, chopped
½ cup chopped raisins
½ cup chopped pecan or walnut meats

Combine sugar, corn syrup, and water. Bring quickly to a boil, stirring only until sugar is dissolved. Boil rapidly, without stirring, until a small amount of syrup forms a soft ball in cold water, or spins a long thread when dropped from tip of spoon (240°F.). Pour syrup in fine stream over egg whites, beating constantly. Add vanilla. Continue beating with a rotary egg beater 10 to 15 minutes, or until frosting is cool and of right consistency to spread. Use wooden spoon when too stiff for beater. For filling, add enough frosting to fruit and nuts to make a filling that will spread easily. Spread between layers. Spread remaining frosting on top and sides of cake. Makes enough frosting and filling to spread between two 9-inch layers and cover tops and sides of cake.

Orange Butter Frosting

3 teaspoons grated orange rind
½ teaspoon grated lemon rind
4 tablespoons orange juice
2 teaspoons lemon juice
3 tablespoons butter
1 egg yolk, unbeaten
⅛ teaspoon salt
3 cups sifted confectioners' sugar

Add orange and lemon rind to fruit juice and let stand 10 minutes; strain if desired. Cream butter; add egg yolk and salt and mix well. Add part of sugar gradually, blending after each addition. Add remaining sugar, alternately with fruit juice, until of right consistency to spread. Beat after each addition until smooth. Makes enough frosting to cover tops and sides of two 9-inch layers, or top and sides of 8 x 8 x 2-inch cake (generously), or about 3 dozen medium cup cakes.

Hungarian Chocolate Frosting

(Using egg yolks)

3 squares Baker's Unsweetened Chocolate
1½ cups confectioners' sugar
2½ tablespoons hot water
3 egg yolks
4 tablespoons butter

Melt chocolate in double boiler. Remove from boiling water, add sugar and water, and blend. Add egg yolks, one at a time, beating well after each addition. Add butter, a tablespoon at a time, beating thoroughly after each amount. Makes enough frosting to cover tops and sides of two 9-inch layers, or top and sides of 8 x 8 x 2-inch cake (generously), or top and sides of 10 x 10 x 2-inch cake, or about 2 dozen cup cakes.

Custard Cream Filling

⅓ cup sugar
3 tablespoons Swans Down Cake Flour
Dash of salt
1 cup milk
1 egg yolk, slightly beaten
½ teaspoon vanilla

Combine sugar, flour, and salt in top of double boiler; add milk and egg yolk, mixing thoroughly. Place over rapidly boiling water and cook 10 minutes, or until thick, stirring constantly. Cool; add flavoring. Makes enough filling to spread between two 9-inch layers.

Lemon Coconut Filling

1 cup confectioners' sugar
¼ teaspoon salt
1 teaspoon grated lemon rind
¼ cup lemon juice
1 egg, slightly beaten
1 cup Baker's Coconut, Premium Shred

Combine sugar, salt, lemon rind and juice, and egg in top of double boiler. Place over boiling water and cook 5 minutes, or until mixture is thick, stirring constantly. Remove from boiling water; add coconut, and cool. Makes enough filling to spread between two 9-inch layers, or to fill centers of about 9 cup cakes.

To fill cup cakes, remove cone-shaped piece from center of each cake; add filling and replace tops. Cover with whipped cream.

Chocolate Sauce

2 squares Baker's Unsweetened Chocolate
2 cups milk
⅔ cup sugar
2½ tablespoons flour
⅛ teaspoon salt
2 tablespoons butter
1 teaspoon vanilla

Add chocolate to milk and heat in double boiler. When chocolate is melted, beat with rotary egg beater until blended. Combine sugar, flour, and salt; add gradually to chocolate mixture and cook until thickened, stirring constantly; then continue cooking 5 minutes, stirring occasionally. Add butter and vanilla. Makes 2½ cups sauce.

Fluffy Chocolate Sauce

Fold 4 tablespoons Chocolate Sauce (above) into ½ cup heavy cream, whipped. Serve cold. Makes about 1¼ cups sauce.

Luscious Orange Sauce

½ cup sugar
3 tablespoons Swans Down Cake Flour
Dash of salt
¾ cup water
1 egg yolk, slightly beaten
1 tablespoon butter
½ cup orange juice
2 tablespoons lemon juice
¾ teaspoon grated orange rind
¼ teaspoon grated lemon rind

Combine sugar, flour, and salt in top of double boiler; add water and egg yolk, mixing thoroughly. Place over rapidly boiling water and cook 10 minutes, stirring constantly. Remove from boiling water; add butter, fruit juices, and rinds. Serve hot or cold. Makes 1½ cups sauce.

Butterscotch Hard Sauce

½ cup butter
½ cup brown sugar, firmly packed
1 tablespoon cream
½ teaspoon vanilla

Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add cream and vanilla and beat well. Makes 1 cup sauce.

Tender and flaky and light—perfect biscuits

Nine grand variations of

CALUMET BISCUITS

Calumet Baking Powder Biscuits

2 cups sifted flour
2 teaspoons Calumet Baking Powder
½ teaspoon salt
4 tablespoons butter or other shortening
¾ cup milk (about)

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening. Add milk gradually, stirring until soft dough is formed. Turn out on slightly floured board and knead 30 seconds, or enough to shape. Roll ½ inch thick and cut with floured 2-inch biscuit cutter. Bake on ungreased baking sheet in hot oven (450°F.) 12 to 15 minutes, or until done. Makes 12 biscuits.

Emergency Biscuits. Use recipe for Calumet Baking Powder Biscuits, adding about 1 cup milk instead of ¾ cup milk. Drop from teaspoon on ungreased baking sheet. Bake in hot oven (450°F.) 12 to 15 minutes. Makes 16 biscuits.

Prize Baking Powder Biscuits

2 cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder
½ teaspoon salt
4 tablespoons butter or other shortening
⅔ cup milk

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening. Add milk all at once and stir carefully until all flour is dampened. Then stir vigorously until mixture forms a soft dough and follows spoon around bowl. Turn out immediately on slightly floured board and knead 30 seconds. Roll ½ inch thick and cut with floured 2-inch biscuit cutter. Bake on ungreased baking sheet in hot oven (450°F.) 12 to 15 minutes. Makes 12 biscuits.

For tall biscuits, use 1¾-inch biscuit cutter and place biscuits close together in 8 x 8 x 2-inch pan. Makes a sheet of 14 biscuits with soft, not crusty, sides. These biscuits are delicious served hot with chicken fricassee.

Crusty Baking Powder Biscuits

2 cups sifted flour
2 teaspoons Calumet Baking Powder
½ teaspoon salt
2 teaspoons sugar
6 tablespoons butter or other shortening
¾ cup milk (about)

Sift flour once, measure, add baking powder, salt, and sugar, and sift again. Cut in shortening; add milk gradually, stirring until soft dough is formed. Turn out on slightly floured board and knead 30 seconds, or enough to shape. Roll ⅓ inch thick and cut with floured 1¾-inch biscuit cutter. Place ½ inch apart on ungreased baking sheet; bake in hot oven (450°F.) 12 to 15 minutes. Makes 24 biscuits.

Cream Scones

2 cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder
½ teaspoon salt
2 teaspoons sugar
4 tablespoons butter or other shortening
2 eggs
⅓ cup light cream

Sift flour once, measure, add baking powder, salt, and sugar, and sift again. Cut in shortening. Reserve about ½ egg white for glaze. Beat remaining eggs well and add cream; add all at once to flour mixture and stir until all flour is dampened; then stir vigorously until mixture forms a soft dough and follows spoon around bowl. Turn out immediately on slightly floured board and knead 30 seconds. Roll ½ inch thick and cut in triangles. Place on ungreased baking sheet. Brush tops lightly with reserved egg white, slightly beaten; sprinkle with additional sugar. Bake in hot oven (450°F.) 12 to 15 minutes, or until delicately browned. Makes about 12 scones.

Holiday Fruit Scones

Use the recipe for Cream Scones (above), increasing sugar to 2 tablespoons, and adding 1½ teaspoons grated orange rind and ½ cup finely cut, seedless raisins to flour-fat mixture. Makes about 18 medium size scones.

Lemon Tea Biscuits

2 cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder
½ teaspoon salt
4 tablespoons butter or other shortening
1½ teaspoons grated lemon rind
⅔ cup milk

4 tablespoons sugar
1½ teaspoons grated lemon rind
¼ teaspoon lemon juice (about)

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening; add lemon rind and blend. Add milk all at once and stir carefully until all flour is dampened. Then stir vigorously until mixture forms a soft dough and follows spoon around bowl. Turn out immediately on slightly floured board and knead 30 seconds. Roll ¼ inch thick and cut with floured 1½-inch biscuit cutter. Combine sugar, lemon rind, and enough lemon juice to make a crumbly mixture. Place half of biscuits in greased muffin pans or on greased baking sheet; spread with melted butter and with sugar mixture, and top with remaining biscuits, pressing lightly together. Bake in hot oven (450°F.) 8 to 10 minutes, or until done. Makes 2½ dozen small biscuits.

Cheese Biscuits

2 cups sifted flour
2 teaspoons Calumet Baking Powder
½ teaspoon salt
2 tablespoons butter or other shortening
1 cup grated American cheese
¾ cup milk (about)

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening and cheese. Add milk gradually until soft dough is formed. Turn out immediately on slightly floured board and knead 30 seconds, or enough to shape. Roll ½ inch thick and cut with floured 1¾-inch biscuit cutter. Bake on ungreased baking sheet in hot oven (450°F.) 12 to 15 minutes. Makes 24 biscuits.

Pimiento Cheese Biscuits. Omit cheese in recipe above. Before baking biscuits, spread with mixture made by melting together 4 ounces pimiento cheese and 4 tablespoons butter. Makes 24 biscuits.

Store fruit bread overnight before cutting

Calumet brings you quicker, easier

ROLLS & BREAD

Calumet Pocketbook Rolls

2 cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder
½ teaspoon salt
1 tablespoon butter or other shortening
⅔ cup milk

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening; add milk all at once and stir carefully until all flour is dampened. Then stir vigorously until mixture forms a soft dough and follows spoon around bowl. Turn out immediately on well floured board and knead lightly 2 to 3 minutes. Roll ¼ inch thick. Cut with floured 2-inch biscuit cutter. Fold double and press edges together lightly. Place in greased pan; brush tops with melted butter. Cover and let rise in warm place 20 minutes. Bake in hot oven (425°F.) 10 minutes. Again brush tops with melted butter; continue baking 5 to 10 minutes. Remove from oven; brush tops with butter. Makes 18 rolls.

Swedish Tea Rolls

2 cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder
½ teaspoons salt
¼ cup butter or other shortening
⅔ cup milk

⅓ cup sugar
1 teaspoon cinnamon

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening; add milk all at once and stir carefully until all flour is dampened. Then stir vigorously until mixture forms a soft dough and follows spoon around bowl. Turn out immediately on slightly floured board and knead 30 seconds. Roll ¼ inch thick. Cut in 2½-inch squares. Fold each square in half and press cut edges into mixture of sugar and cinnamon. Sprinkle thickly with more sugar and cinnamon. Place on ungreased baking sheet and bake in hot oven (450°F.) 15 minutes. Makes 18 rolls. Chopped nut meats may be added to sugar mixture.

Novelty Rolls

Muffin-rolls. Use recipe for Calumet Pocketbook Rolls (page 21). Shape dough into 1-inch balls and place in small greased muffin pans. Brush tops with melted butter. Cover, let rise in warm place 20 minutes, and bake as directed.

Knots. Use recipe for Calumet Pocketbook Rolls (page 21). Roll dough ¼ inch thick on slightly floured board and cut in strips, 6 x ½ inches. Tie each in loose knot, or shape in figure 8. Place in greased pan; brush tops with melted butter. Cover, let rise in warm place 20 minutes, and bake as directed in recipe.

Finger Rolls. Use recipe for Calumet Pocketbook Rolls (page 21). Shape dough into balls, then roll out with hand on board until of desired length. Make rolls smooth and of uniform size. Place in greased pan; brush tops with melted butter. Cover, let rise in warm place 20 minutes, and bake as directed in recipe.

Crescent Rolls. Use recipe for Calumet Pocketbook Rolls (page 21). Roll dough ¼ inch thick on slightly floured board and cut in 4-inch triangles. Roll each, beginning on diagonal, and shape into crescent with point on top of roll. Place in greased pan; brush tops with melted butter. Cover, let rise in warm place 20 minutes, and bake as directed in recipe.

Poppy Seed Rolls. Prepare any of the above rolls. Place in greased pan; brush tops with melted butter and sprinkle generously with poppy seeds. Cover, let rise in warm place 20 minutes, and bake as directed, dropping melted butter from teaspoon, instead of brushing on rolls, to avoid displacing any of the poppy seeds.

Caraway seeds may be sprinkled over rolls instead of poppy seeds, if desired; or rolls may be topped before baking with a mixture of sugar and cinnamon. To prepare mixture, add ⅛ teaspoon cinnamon to 1 tablespoon sugar, and mix well.

Quick Cinnamon Rolls

2 cups sifted flour
2 teaspoons Calumet Baking Powder
½ teaspoon salt
4 tablespoons butter or other shortening
¾ cup milk (about)

3 tablespoons butter
⅓ cup brown sugar, firmly packed
½ teaspoon cinnamon
½ cup currants or raisins

4 tablespoons butter
4 tablespoons brown sugar

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening; add milk gradually until soft dough is formed. Turn out immediately on slightly floured board and knead 30 seconds, or enough to shape. Roll ¼ inch thick. Cream together butter, sugar, and cinnamon; spread on dough, and sprinkle with currants. Roll as for jelly roll. Cut in 1-inch slices. Melt 4 tablespoons butter in 8 x 8 x 2-inch pan, add 4 tablespoons brown sugar, and mix well. Place rolls in pan, cut-side down. Bake in hot oven (425° F.) 15 minutes; then decrease heat to moderate (350°F.) and bake 15 minutes longer. Remove from pan at once. Makes 10 to 12 rolls.

When rolls are baked in a smaller pan, use less butter and sugar for mixture in pan.

Whole Bran Brown Bread

1½ cups sifted flour
3 teaspoons Calumet Baking Powder
½ cup sugar
½ teaspoon salt
½ cup raisins
1 cup milk
3 tablespoons molasses
1½ cups Post's Whole Bran
1 egg, well beaten
4 tablespoons melted butter or other shortening

Sift flour once, measure, add baking powder, sugar, and salt, and sift again. Add raisins. Pour milk and molasses over Post's Whole Bran; add egg and shortening. Add to flour mixture and blend. Bake in greased loaf pan, 8 x 4 x 3 inches, in moderate oven (350°F.) 1 hour, or until done. Bread should be stored for at least a day before cutting in thin slices.

Corn Bread

1¼ cups sifted flour
2¼ teaspoons Calumet Baking Powder
2 tablespoons sugar
1 teaspoon salt
1 cup yellow corn meal
2 eggs, well beaten
1¼ cups milk
4 tablespoons melted butter or other shortening

Sift flour once, measure, add baking powder, sugar, and salt, and sift again. Add corn meal and mix well. Combine eggs and milk; add to dry ingredients, mixing well. Add shortening. Turn into greased 9-inch layer pan or 8 x 8 x 2-inch pan; bake in hot oven (425°F.) 40 minutes, or until done. Cut in wedge-shaped or square pieces.

Crusty Corn Sticks

Use recipe for Corn Bread (above). Bake in well greased corn-ear pans, or greased bread-stick pans in hot oven (425°F.) 20 to 25 minutes, or until done. Makes 2 dozen corn-ear sticks, or 3 dozen short corn sticks.

Fruit Bread

2 cups sifted flour
4 teaspoons Calumet Baking Powder
1½ teaspoons salt
¾ cup sugar
2 cups Graham flour
¾ cup candied orange peel, thinly sliced
¾ cup broken nut meats
2 eggs, well beaten
1¾ cups milk
4 tablespoons melted butter or other shortening

Sift flour once, measure, add baking powder, salt, and sugar, and sift again. Combine Graham flour, orange peel, and nuts, and add to flour mixture. Combine eggs, milk, and shortening. Add to flour and blend. Bake in two greased loaf pans, 7 x 3 x 2½ inches, in moderate oven (350°F.) 1 hour, or until done. Bread should be stored for at least a day before slicing.

For delicious sandwiches, cut Fruit Bread in thin slices and spread with softened butter or with well seasoned cream cheese.

Quick Coffee Cake

2 cups sifted flour
2 teaspoons Calumet Baking Powder
¾ teaspoon salt
½ cup sugar
6 tablespoons butter or other shortening
1 egg, well beaten
½ cup milk

1½ tablespoons melted butter
4 tablespoons sugar
1 tablespoon flour
½ teaspoon cinnamon

Sift flour once, measure, add baking powder, salt, and sugar, and sift again. Cut in shortening. Combine egg and milk; add to flour mixture, stirring until mixture is blended. Turn into greased 9-inch layer pan, spreading dough evenly. Brush top with melted butter. Sprinkle with mixture of sugar, flour, and cinnamon. Bake in hot oven (400°F.) 25 to 30 minutes.

Sandwich Nut Bread

3 cups sifted flour
3 teaspoons Calumet Baking Powder
1 teaspoon salt
¾ cup sugar
1 cup chopped nut meats
2 eggs, well beaten
1¾ cups milk
4 tablespoons melted butter or other shortening

Sift flour once, measure, add baking powder, salt, and sugar, and sift again. Add nuts and mix well. Combine eggs and milk; add to dry ingredients and blend. Add shortening. Bake in greased loaf pan, 8 x 4 x 3 inches, in moderate oven (350°F.) 1¼ hours.

Southern Spoon Bread

¾ cup yellow corn meal
1 teaspoon salt
3 tablespoons melted butter
1 cup boiling water
1 cup milk
2 eggs, well beaten
2 teaspoons Calumet Baking Powder

Combine corn meal, salt, and butter.. Stir in boiling water slowly and beat until smooth. Add milk, eggs, and baking powder. Mix well. Turn into greased casserole or pan, 8 x 8 x 2 inches, and bake in moderate oven (350°F.) 40 to 50 minutes, or until firm.

Nine kinds of muffins from one recipe

No tunnels, no humps in

CALUMET MUFFINS

Calumet Muffins

2 cups sifted flour
2 teaspoons Calumet Baking Powder
2 tablespoons sugar
½ teaspoon salt
1 egg, well beaten
1 cup milk
4 tablespoons melted butter or other shortening

Sift flour once, measure, add baking powder, sugar, and salt, and sift again. Combine egg, milk, and shortening. Add to flour, beating only enough to dampen all flour. Bake in greased muffin pans in hot oven (425°F.) 25 minutes, or until done. Makes 12 muffins.

Nut Muffins. Use recipe for Calumet Muffins (above), adding ½ cup broken nut meats to the sifted flour mixture.

Raisin Spice Muffins. Use recipe for Calumet Muffins (above), sifting ¾ teaspoon cinnamon with flour, baking powder, sugar, and salt. Add ¾ cup chopped raisins to the sifted flour mixture.

Currant Muffins. Use recipe for Calumet Muffins (opposite), adding ½ cup currants to the sifted flour mixture.

Apricot Muffins. Use recipe for Calumet Muffins (opposite), adding ½ cup cut, dried apricots to the sifted flour mixture.

Prune Muffins. Use recipe for Calumet Muffins (opposite), adding ⅔ cup finely cut prunes to sifted flour mixture.

Date Muffins. Use recipe for Calumet Muffins (opposite), adding ⅔ cup finely cut dates to the sifted flour mixture.

Surprise Muffins. Use recipe for Calumet Muffins (opposite). Drop a scant teaspoon of currant jelly on each muffin before baking.

Bacon Muffins. Use recipe for Calumet Muffins (opposite), adding ½ cup crushed, crisp bacon to flour mixture. Bacon drippings may be used for part of butter.

Blueberry Muffins

2½ cups sifted flour
2½ teaspoons Calumet Baking Powder
⅓ cup sugar
½ teaspoon salt
1 cup fresh blueberries
1 egg, well beaten
1 cup milk
4 tablespoons melted butter or other shortening

Sift flour once, measure, add baking powder, sugar, and salt, and sift again. Combine berries with ⅓ cup of flour mixture. Combine egg, milk, and shortening. Add to flour, beating only enough to dampen all flour. Fold in berries. Bake in greased muffin pans in hot oven (425°F.) 25 minutes, or until done. Makes 18 muffins.

Cranberry Muffins

2½ cups sifted flour
2½ teaspoons Calumet Baking Powder
½ teaspoon salt
½ cup sugar
1 cup coarsely chopped cranberries
2 eggs, well beaten
1 cup milk
4 tablespoons melted butter or other shortening

Sift flour once, measure, add baking powder, salt, and sugar, and sift again. Combine berries with ⅓ cup of flour mixture. Combine eggs, milk, and shortening. Add to flour, beating only enough to dampen all flour. Fold in berries. Bake in greased muffin pans in hot oven (425°F.) 25 minutes, or until done. Makes 18 muffins.

Corn Muffins

1½ cups sifted flour
2¼ teaspoons Calumet Baking Powder
2 tablespoons sugar
¾ teaspoon salt
¾ cup corn meal
2 eggs, well beaten
1 cup milk
4 tablespoons melted butter or other shortening

Sift flour once, measure, add baking powder, sugar, and salt, and sift again. Add corn meal and mix well. Combine eggs, milk, and shortening; add to flour, stirring only enough to dampen all flour. Bake in greased muffin pans in hot oven (425°F.) 25 minutes, or until done. Makes 12 muffins.

Grape-Nuts Orange Muffins

2 cups sifted flour
3 teaspoons Calumet Baking Powder
⅔ cup sugar
½ teaspoon salt
2 eggs, well beaten
¾ cup orange juice
1 tablespoon grated orange rind
2 tablespoons melted butter or other shortening
1 cup Grape-Nuts

Sift flour once, measure, add baking powder, sugar, and salt, and sift again. Combine eggs, orange juice and rind, and shortening. Add to flour, beating only enough to dampen all flour. Add Grape-Nuts. Bake in hot, greased muffin pans in hot oven (425°F.) 20 to 25 minutes. Makes 12 muffins.

Bran Muffins

¾ cup milk
1 cup Post's Whole Bran
1 cup sifted flour
3 teaspoons Calumet Baking Powder
¼ teaspoon salt
3 tablespoons sugar
1 egg, well beaten
3 tablespoons melted butter or other shortening

Pour milk over bran; let stand 5 minutes. Sift flour once, measure, add baking powder, salt, and sugar, and sift again. Add egg and butter to bran and mix. Add flour, beating slightly. Bake in greased muffin pans in hot oven (425°F.) 25 to 30 minutes. Makes 12 muffins.

Fruited Bran Gems

⅔ cup water or milk
1 cup Post's Whole Bran
1 cup sifted flour
3 teaspoons Calumet Baking Powder
¼ teaspoon salt
1 cup raisins or finely chopped dates
1 egg, well beaten
¼ cup molasses
3 tablespoons melted butter or other shortening

Pour water over bran; let stand 5 minutes. Sift flour once, measure, add baking powder and salt, and sift again; add fruit. Combine egg, molasses, and shortening; add to bran and mix. Add flour and fruit, beating only enough to dampen all flour. Bake in greased muffin pans in hot oven (425°F.) 25 to 30 minutes. Makes 12 gems.

Serve pancakes at once on hot plates

New lightness and tenderness in

WAFFLES & GRIDDLE CAKES

Waffles

2 cups sifted flour
2 teaspoons Calumet Baking Powder
½ teaspoon salt
3 egg yolks, well beaten
1¼ cups milk
5 tablespoons melted butter or other shortening
3 egg whites, stiffly beaten

Sift flour once, measure, add baking powder and salt, and sift again. Combine egg yolks and milk; add gradually to flour, beating only until smooth. Add shortening. Fold in egg whites. Bake in hot waffle iron. Serve with butter and Log Cabin Syrup. Makes four thick 4-section waffles.

Cheese Waffles

Use the recipe for Waffles (above), adding 1 cup grated American cheese to batter just before folding in egg whites. These waffles may be served with fresh or broiled tomatoes and broiled bacon, as a luncheon or supper dish.

Ham Waffles

Use recipe for Waffles (opposite), sprinkling ¼ cup finely cut boiled ham over batter just before closing waffle iron.

Orange Waffles

2 cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder
½ teaspoon salt
¼ cup sugar
1½ teaspoons orange rind
2 egg yolks, well beaten
⅔ cup milk
6 tablespoons melted butter
2 egg whites, stiffly beaten

Sift flour once, measure, add baking powder, salt, and sugar, and sift again. Add orange rind to egg yolks and mix well; combine with milk and add to flour mixture, beating only until smooth. Add butter and blend. Fold in egg whites. Bake in hot waffle iron. Serve hot with butter and orange marmalade or orange sauce. Makes four thick 4-section waffles.

Chocolate Dessert Waffles

1½ cups sifted Swans Down Cake Flour
1½ teaspoons Calumet Baking Powder
½ teaspoon salt
¾ cup sugar
2 egg yolks, well beaten
½ cup milk
½ cup melted butter
2 squares Baker's Unsweetened Chocolate, melted
½ teaspoon vanilla
2 egg whites, stiffly beaten

Sift flour once, measure, add baking powder, salt, and sugar, and sift again. Combine egg yolks and milk; add to flour mixture, beating until smooth. Combine butter and chocolate, add to batter, and blend. Add vanilla. Fold in egg whites. Bake in hot waffle iron. Serve hot with whipped cream, or Luscious Orange Sauce (page 18). Makes four 4-section waffles.

Griddle Cakes

1 cup sifted flour
1 teaspoon Calumet Baking Powder
½ teaspoon salt
1 tablespoon sugar
1 egg, well beaten
¾ cup milk
2 tablespoons melted butter or other shortening

Sift flour once, measure, add baking powder, salt, and sugar, and sift again. Combine egg and milk. Add gradually to flour, beating only until smooth. Add shortening. Bake on hot, greased griddle. Makes 12 to 15 griddle cakes.

Bran Griddle Cakes

1¼ cups sifted flour
3 teaspoons Calumet Baking Powder
¾ teaspoon salt
2 teaspoons sugar
2 egg yolks, well beaten
1¾ cups milk
1 cup Post's 40% Bran Flakes
1 tablespoon melted butter or other shortening
2 egg whites, stiffly beaten

Sift flour once, measure, add baking powder, salt, and sugar, and sift again. Combine egg yolks and milk; add gradually to flour, beating only until smooth. Add Flakes and shortening. Fold in egg whites. Bake on hot, greased griddle. Makes 2 dozen griddle cakes.

Corn Griddle Cakes

1¼ cups sifted flour
2¼ teaspoons Calumet Baking Powder
2 tablespoons sugar
1 teaspoon salt
1 cup yellow corn meal
2 eggs, well beaten
1⅓ cups milk
4 tablespoons melted butter or other shortening

Sift flour once, measure, add baking powder, sugar, and salt, and sift again. Add corn meal and mix well. Combine eggs and milk; add to dry ingredients, mixing well. Add shortening. Bake on hot, greased griddle. Serve hot with Log Cabin Syrup. Makes 20 to 24 griddle cakes.

Grape-Nuts Flakes Griddle Cakes

1 cup sifted flour
2 teaspoons Calumet Baking Powder
½ teaspoon salt
1 tablespoon sugar
1 egg, well beaten
1¼ cups milk
1 cup Grape-Nuts Flakes
2 tablespoons melted butter or other shortening

Sift flour once, measure, add baking powder, salt, and sugar, and sift again. Combine egg and milk; add gradually to flour, beating only until smooth. Add Grape-Nuts Flakes and shortening. Bake on hot, greased griddle. Serve hot with Log Cabin Syrup. Makes 15 to 20 griddle cakes.

Rolled Pancakes

1 cup sifted flour
1 teaspoon Calumet Baking Powder
½ teaspoon salt
1 teaspoon sugar
2 egg yolks, slightly beaten
1 cup milk
2 tablespoons melted butter or other shortening
2 egg whites, stiffly beaten

Sift flour once, measure, add baking powder, salt, and sugar, and sift again. Combine egg yolks and milk; add gradually to flour, beating only until smooth. Add shortening. Fold in egg whites. Bake on hot, greased griddle. Roll and serve with broiled sausages or bacon. Makes six 7-inch pancakes.

Calumet pie crust, golden brown and flaky

Extra quality...sure success for

OTHER FAVORITES

Chocolate Coronet Pudding

1 cup sifted flour
1½ teaspoons Calumet Baking Powder
½ teaspoon salt
⅛ teaspoon cinnamon
4 tablespoons butter or other shortening
½ cup sugar
1 egg, well beaten
¾ cup raisins
2 squares Baker's Unsweetened Chocolate, melted
⅓ cup milk

Sift flour once, measure, add baking powder, salt, and cinnamon, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg and raisins and beat well; then chocolate and blend. Add flour, alternately with milk, beating only enough to blend. Turn into greased tube pan; cover with waxed paper and tie securely. Steam about 2 hours. Serve hot with Butterscotch Hard Sauce (page 18) or with Fluffy Chocolate Sauce (page 18). Serves 10.

Doughnuts

4 cups sifted flour
4 teaspoons Calumet Baking Powder
½ teaspoon salt
¼ teaspoon nutmeg
1 cup sugar
2 eggs, well beaten
¼ teaspoon lemon extract
2 tablespoons melted butter or other shortening
1 cup milk

Sift flour once, measure, add baking powder, salt, and nutmeg, and sift together three times. Add sugar to eggs, beating thoroughly; then lemon extract and shortening. Add flour, alternately with milk, mixing well after each addition. Knead lightly on slightly floured board. Roll ⅓ inch thick; cut with floured 1¾-inch doughnut cutter. Fry in deep fat (385°F.) until golden brown, turning frequently. Drain on unglazed paper. Sprinkle powdered or fine granulated sugar over doughnuts, if desired. Makes 4 dozen small doughnuts.

Individual Strawberry Shortcakes

3 cups sifted Swans Down Cake Flour
3 teaspoons Calumet Baking Powder
1 teaspoon salt
½ cup butter or other shortening
¾ cup milk
2 quarts strawberries, washed and hulled

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening; add milk all at once and stir carefully until all flour is dampened. Then stir vigorously until mixture forms a soft dough and follows spoon around bowl. Turn out immediately on slightly floured board and knead 30 seconds. Roll ¼ inch thick and cut with floured 3-inch biscuit cutter. Place half of circles on ungreased baking sheet; brush with melted butter. Place remaining circles on top and butter tops well. Bake in hot oven (450°F.) 15 to 20 minutes. Cut strawberries in small pieces and sweeten slightly. Reserve 8 whole berries for garnish. Separate halves of hot biscuits, spread bottom halves with soft butter and some of sweetened strawberries. Place other halves on top, crust-side down. Spread with butter and remaining berries. Garnish with whipped cream and whole berries. Serves 8.

Dough may be rolled ½ inch thick, cut, and baked; split shortcakes after baking.

Delicious Cottage Pudding

2 cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder
½ teaspoon salt
3 tablespoons butter or other shortening
1 cup sugar
1 cup milk
½ teaspoon vanilla

Sift flour once, measure, add baking powder and salt, and sift again. Cream butter, add sugar gradually, and cream together well. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in greased pan, 8 x 8 x 2 inches, in moderate oven (350°F.) about 1 hour. Serve hot with Chocolate Sauce (page 18).

Plum Rolls

2 cups sifted flour
2 teaspoons Calumet Baking Powder
½ teaspoon salt
4 tablespoons butter or other shortening
¾ cup milk (about)
1½ cups canned red plums, seeded and drained

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening; add milk gradually, stirring until soft dough is formed. Turn out on slightly floured board and knead 30 seconds, or enough to shape. Roll ¼ inch thick. Cover with plums and roll as for jelly roll. Moisten edge and press against roll. Cut in 1½-inch slices. Place in pan, cut-side down and pour Plum Sauce over them. Bake in hot oven (425°F.) 30 minutes or until done, basting often. Serve hot with a tablespoon of whipped cream on each slice, if desired. Serves 6.

Plum Sauce for Plum Rolls

1 cup sugar
1 tablespoon flour
¾ teaspoon salt
1 cup plum juice
1 cup water
1 tablespoon butter
1 tablespoon lemon juice

Combine sugar, flour, and salt. Add fruit juice and water and boil 3 minutes. Add butter and lemon juice. Serve hot.

Chicken Pot Pie

2½ tablespoons Minute Tapioca
¼ teaspoon salt
Dash of pepper
Dash of paprika
2 cups cooked chicken, cut in pieces
1¼ cups milk or chicken stock
2 tablespoons melted butter

6 to 8 unbaked baking powder biscuits, rolled ¼ inch thick

Combine ingredients in order given. Turn into greased casserole and bake in hot oven (425° F.) 25 minutes, stirring mixture twice during first 10 minutes of baking. Place biscuits on top of chicken mixture after it has baked 10 minutes; return to oven and bake 12 to 15 minutes longer, or until browned. Serves 4.

Calumet Pie Crust

2½ cups sifted flour
¼ teaspoon Calumet Baking Powder
½ teaspoon salt
⅔ cup cold shortening
⅓ cup cold water (about)

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening until pieces are about size of small peas. Add water (preferably ice water), a small amount at a time, mixing lightly with fork. Handle as little as possible. Wrap in waxed paper; chill thoroughly. Roll out on slightly floured board. Bake in hot oven (450°F.). Makes enough pastry for 9-inch two-crust pie, or two 9-inch pie shells.

Pie Shell. Line a 9-inch pie plate with ½ of pastry rolled ⅛ inch thick, allowing pastry to extend 1 inch beyond edge; fit loosely. Fold edge back to form standing rim; flute with fingers. Prick with fork, or line with waxed paper and fill with rice or beans to hold shape. Bake in hot oven (450°F.) 15 minutes, removing rice after first 10 minutes of baking.

Lemon Meringue Pie

1¼ cups sugar
½ cup Swans Down Cake Flour
Dash of salt
1½ cups water
3 egg yolks, slightly beaten
½ cup lemon juice
1 tablespoon grated lemon rind
1 baked 9-inch pie shell
3 egg whites
6 tablespoons sugar

Combine sugar, flour, and salt in top of double boiler; add water and egg yolks, mixing thoroughly. Place over rapidly boiling water and cook 10 minutes, stirring constantly. Remove from boiling water; add lemon juice and rind. Cool. Turn into pie shell. Beat egg whites until foamy throughout; add sugar, 2 tablespoons at a time, beating after each addition until sugar is blended. Then continue beating until mixture will stand in peaks. Pile lightly on filling. Bake in moderate oven (350° F.) 15 minutes, or until browned.

Chocolate Cream Pie

3 squares Baker's Unsweetened Chocolate
2½ cups milk
1 cup sugar
6 tablespoons flour
½ teaspoon salt
2 egg yolks, slightly beaten
2 tablespoons butter
1 teaspoon vanilla
1 baked 9-inch pie shell
2 egg whites
4 tablespoons sugar

Add chocolate to milk and heat in double boiler. When chocolate is melted, beat with rotary egg beater until blended. Combine sugar, flour, and salt; add gradually to chocolate mixture and cook until thickened, stirring constantly; then continue cooking 10 minutes, stirring occasionally. Pour small amount of mixture over egg yolks, stirring vigorously; return to double boiler and cook 2 minutes longer. Remove from boiling water; add butter and vanilla. Cool. Turn into pie shell. Beat egg whites until foamy; add sugar, 2 tablespoons at a time, beating after each addition until sugar is blended. Then continue beating until mixture will stand in peaks. Pile lightly on filling. Bake in moderate oven (350°F.) 15 minutes..

Red Cherry Pie

2½ tablespoons Minute Tapioca
1 cup sugar
⅛ teaspoon salt
1 tablespoon melted butter
2½ cups canned, sour red cherries, pitted and drained
1 cup cherry juice
1 recipe Calumet Pie Crust (opposite)

Combine Minute Tapioca, sugar, salt, butter, cherries, and cherry juice; let stand while pastry is being made. Line a 9-inch pie plate with pastry rolled ⅛ inch thick. Fill with cherry mixture and moisten edge of crust. Make several slits in top crust for escape of steam; then adjust on filled crust. Bake in hot oven (450°F.) 15 minutes; then decrease heat to moderate (350°F.) and bake 30 minutes longer, or until filling is cooked and crust is browned.

Deep-dish Apple Pie

1 recipe Calumet Pie Crust (page 30)
4 to 6 apples, thinly sliced
1 cup sugar
¼ teaspoon cinnamon
⅛ teaspoon nutmeg
¼ cup water
1 tablespoon butter

Line sides only of deep baking dish with a strip of pastry rolled ¼ inch thick, adjusting it so that pastry comes within ½ inch of bottom and extends over rim of dish as for pie. Fill with apples. Combine sugar, cinnamon, and nutmeg, and sprinkle over apples. Add water and dot with butter. Roll remaining pastry ¼ inch thick; cut several slits to allow escape of steam, and place over filled dish. Press edges together. Bake in hot oven (450°F.) 15 minutes; then decrease heat to moderate (350° F.) and bake 45 minutes longer, or until apples are tender. Serves 8.

Cherry Cobbler

3 tablespoons Minute Tapioca
¾ cup sugar
3 cups canned, sour red cherries, pitted and drained
1 cup cherry juice
2 tablespoons butter

2 cups sifted flour
2 teaspoons Calumet Baking Powder
½ teaspoon salt
6 tablespoons butter or other shortening
¾ cup milk (about)

Combine Minute Tapioca, sugar, cherries, cherry juice, and butter, and let stand while crust is being made. Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening. Add milk gradually, stirring until soft dough is formed. Turn out on slightly floured board and knead 30 seconds, or enough to shape. Roll ⅔ of dough in strip, 2 inches wide and ¼ inch thick; fit into 8 x 8 x 2-inch pan, lining sides well. Fill with cherry mixture. Roll remaining ⅓ of dough ¼ inch thick; with sharp knife make slits to permit escape of steam. Fit over cherries, pressing edges together. Bake in hot oven (450°F.) 15 minutes; reduce heat to moderate (350°F.); bake 20 minutes longer.

Christmas Plum Pudding

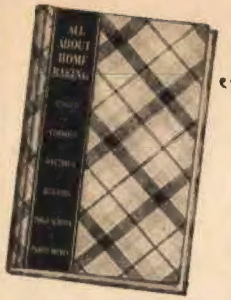
2 cups sifted flour
2 teaspoons Calumet Baking Powder
½ teaspoon soda
½ teaspoon salt
½ teaspoon cinnamon
¼ teaspoon allspice
½ teaspoon nutmeg
¼ cup chopped figs
½ cup raisins
½ cup currants
¼ cup sliced citron
¾ cup candied cherries, quartered
1 tablespoon candied orange peel, chopped
¼ cup blanched and chopped almonds
½ cup chopped apple
½ cup chopped suet
½ cup molasses
2 eggs, well beaten
½ cup milk

Sift flour once, measure, add baking powder, soda, salt, and spices, and sift together three times. Sift ½ cup of flour mixture over dried and preserved fruits and nuts, and mix well. Combine apple, suet, molasses, eggs, and milk; add to flour mixture and beat thoroughly. Add fruit and nuts. Turn into greased molds, filling them ⅔ full; cover tightly. Steam about 3 hours. Serve hot with Butterscotch Hard Sauce (page 18). Serves 12.

Steamed Bran Pudding

1 cup sifted flour
2¼ teaspoons Calumet Baking Powder
½ teaspoon salt
1 cup Post's Whole Bran
⅓ cup brown sugar, firmly packed
1 cup raisins, finely cut
1 egg, well beaten
¾ cup molasses
⅓ cup melted butter or other shortening
1 cup milk

Sift flour once, measure, add baking powder and salt, and sift again. Add Post's Whole Bran, sugar, and raisins; mix well. Combine egg, molasses, shortening, and milk; add to flour mixture and beat thoroughly. Turn into greased molds, filling them ⅔ full; cover tightly. Steam 2 to 3 hours, depending upon size of mold; steam individual molds 1 hour and 20 minutes. Serve hot with fruit sauce or Butterscotch Hard Sauce (page 18), as desired. Serves 8 to 10.



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2 *Beat egg; add to creamed mixture and mix well*

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